

1. German Sauerkraut Hot Dish submitted by Lee Turchin, Office of Human Resources

1 pound hamburger
pepper and onion to taste
1 can (#2 size) sauerkraut
1 can cream of chicken or mushroom soup
1/2 can water
2 cups uncooked noodles -- I use egg noodles and a bit more than 2 cups.

Brown hamburger with pepper and onion to taste. Drain off fat. Drain sauerkraut. Add to hamburger along with the soup. Add the water and uncooked noodles. Put into casserole and bake in 350 degree oven for one hour.

2. Tamales de Abuela submitted by Kelly Barto, Office of Human Resources

This is a vegan variation on my grandmother's recipe.

1 onion, chopped
1 green pepper, chopped
5 cloves garlic, minced
1 Tbsp. olive oil
4 ears corn, kernels removed from cob
¼ cup soy milk
¾ cup corn meal
½ cup tomato sauce
1 tsp. salt
10–15 whole green olives, pitted, with pimientos

In a large, nonstick pan, make a sofrito by sautéing the onion, pepper, and garlic in the olive oil until lightly brown. Puree the corn kernels and milk in a blender or food processor. Reduce the heat on the sofrito and add the corn/milk mixture, corn meal, tomato sauce, salt, and olives. Mix that up and cook it on low for 30 minutes, stirring frequently.

Now it's decision time: you can either assemble tamales by spooning this mixture onto tamale wrappers (soaked corn husks) and steaming it for about 30 minutes, or you can cook the mixture another 15 minutes and eat it as is. My mom calls it *tamales en casuela* (in a pot).

3. Sweet Potato Pie submitted by BoNiita Mahe, Office of Human Resources

2 - c Sweet potatoes, drained

4 - T Margarine, melted

3 - Eggs

1 - c Sugar

1 – tsp. Cinnamon

¼ - tsp. Grated nutmeg

¾ - c Milk

1 – tsp. Vanilla

1 - 9" Pie shell, baked

¼ - c Chopped pecans

- Use a food processor or fork to mash sweet potatoes together with melted margarine.
- Blend in eggs, sugar, cinnamon and nutmeg.
- Add milk and vanilla.
- Pour mixture into baked pie shell.
- Bake in oven at 375 degrees for about 35-45 minutes or until it doesn't jiggle.

For microwave cooking:

- Use a food processor or fork to mash sweet potatoes together with melted margarine.
- Blend in eggs, sugar, cinnamon and nutmeg.
- Add milk and vanilla.
- Pour mixture into baked pie shell.
- Microwave on 70% (medium high) 7 minutes.
- Sprinkle pecans over surface of pie.
- Rotating midway through cooking,
- Microwave on 70% (medium high) 6 to 8 minutes or until center no longer jiggles.

4. Mom's Mustard Ham Salad submitted by Bob Edwards, Libraries

Grind about 1 pound cooked, leftover ham, set aside in refrigerator.

In a saucepan, mix 1 cup apple cider vinegar with one tablespoon common mustard and one tablespoon brown sugar. Heat, bring to a boil, turn back heat.

Very slowly mix in one egg, stirring constantly (do not let the egg clot). Boil down to about half the original volume, mix with the ham.

Spread on the best bread you can get, wrap sandwiches individually and freeze. [Back to top](#)

5. Rhubarb, Ginger and Almond Tart with Lemon Crème Fraîche submitted by Koami DaCruz, Libraries

INGREDIENTS

Tart Shell:

- 1 1/2 cups all-purpose flour, plus extra for dusting
- 2 Tbsp. granulated sugar
- 1/2 tsp. salt
- 1/4 tsp. baking powder
- 10 Tbsp. cold unsalted butter, cut into small pieces

Filling:

- 2 pounds rhubarb, trimmed and cut into 5" lengths
- 2/3 cup light brown sugar
- Grated zest and juice of 1 orange
- Grated zest and juice of 1 lemon
- 1 Tbsp. grated fresh ginger
- Seeds scraped from 1/2 vanilla bean
- 2 whole cloves
- 1 cup whole blanched almonds
- 2/3 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 1 Tbsp. ground ginger
- 1/4 tsp. salt
- 1/2 cup (1 stick) unsalted butter, softened
- 2 large eggs, lightly beaten
- 1/2 cup crystallized ginger, finely chopped, optional
- 3 Tbsp. sliced almonds

Lemon Crème Fraîche:

- 2 cups (1 pint) crème fraîche
- Grated zest of 2 lemons
- Confectioners' sugar for dusting

To make tart shell: Combine flour, sugar, salt and baking powder in a food processor. Add butter and pulse until dough resembles the texture of coarse meal. Pulsing with each addition, drizzle in 3 to 4 tablespoons water—1 tablespoon at a time. Pulse until dough begins to come together. Gather dough into a ball and form a disc. Wrap in plastic film and refrigerate for at least 30 minutes.

Using a lightly floured surface and rolling pin, roll dough to a 13 1/2" circle. Ease into an 11" tart pan, gently pressing dough into sides and bottom of pan. Trim overhanging pastry to half an inch; fold and press against side of tart pan. Refrigerate for 30 minutes.

Preheat oven to 425°. Prick tart shell with fork tines; line with parchment paper, fill with dried beans or rice and set on a baking sheet. Bake 15 minutes. Remove beans and parchment paper. Reduce oven temperature to 375° and bake until golden brown, approximately 8 minutes more. Cool on a wire rack.

To make filling: Place rhubarb on a rimmed baking sheet. In a bowl, combine brown sugar, orange zest and juice, lemon zest and juice, fresh ginger, vanilla and cloves; stir well. Pour over the rhubarb, stirring to coat. Arrange in a single layer and bake until tender, 20 to 25 minutes. Remove rhubarb with a slotted spoon to a paper towel and let cool. Return pan with juices to oven and bake until juices thicken and reduce to 1/2 cup, 10 to 12 minutes. Let cool.

Set aside 12 strips of rhubarb; discard cloves. Puree remaining rhubarb in a food processor. Transfer puree to a bowl and add reserved juices.

In a food processor, pulse whole almonds, 1/3 cup granulated sugar, flour, ground ginger, salt until almonds are very finely ground.

Using an electric mixer, beat butter and remaining granulated sugar until fluffy, about 2 minutes. Add eggs one at a time, beating until smooth. Blend in almond mixture. Stir in crystallized ginger, if using.

Spread rhubarb puree over bottom of tart shell. Spoon almond mixture by teaspoonfuls over the puree to cover. Arrange reserved rhubarb strips in a spoke pattern over the top. Sprinkle with sliced almonds. Bake until filling in center is set and a toothpick comes out clean, about 1 hour. Cool completely on a wire rack.

To make lemon crème fraîche: In a small bowl, combine crème fraîche and lemon zest.

To serve: Transfer tart to a serving plate and dust with confectioners' sugar. Serve with lemon crème fraîche on the side.

6. Braised Pork Spareribs With Sugar and Vinegar submitted by Lisa Yan, Office of Human Resources

Ingredients:

- 250 g Pork spareribs, chopped into about 5cm segments
- 4-5 slices Ginger
- 1 stalk Spring onion, chopped into small segments
- 4-6 tbsp Black rice vinegar
- 3 tbsp Sugar
- 3 tbsp Light soy sauce
- Some sesame (optional)

Method:

- Rinse the pork spareribs and cut into 5cm pieces. Bring a pot of water to boil and poach the pork spareribs. Drain and set aside.
- Preheat a wok or large frying pan with some oil. Add in sugar and stir-fry until it has melted and browned. Add in spring onions and ginger slices and stir-fry until fragrant. Return the parboiled spareribs to the wok and fast-fry for 3-5 minutes. Pour in water, vinegar and light soy sauce. Water has to cover the pork.
- Simmer until the gravy has reduced to half. Turn the heat down and simmer until the gravy has thickened. Dish off. Sprinkle some sesame seeds if desired.